Italian Wine Dinner
Presented by Chef John Hall and Pinnacle Imports
February 21st 2018

1st Course

Bouillabaisse with scallops, shrimp, fennel and grits

-2014 Tenuta Sant Helena Collio Bianco 'Frontiere'-

2nd Course

Smoked trout, bacon, lentils and kale

-2014 Terraze dell'Etna Ciuri Bianco-

Entree

New York Strip, with potatoes, charred onions and mushrooms

-2010 Tenuta Sant Helena Venko Collio Rosso-

Dessert

Apple tart served with granny smith apple ice cream

-2015 Peter Jacob Kuhn 'Jacobus' Riesling